



# MENU

## STARTERS

**Soup of the day (V) - £5**

Served with baked ciabatta bread

**Chicken and bacon Caesar salad (GFA)- Small £7, Large £11**

Crisp romaine lettuce bound with creamy Caesar dressing, ciabatta croutons and parmesan

**Spinach & tomato stuffed field mushroom (V) - £6**

Gratinated cheese sauce and parsley crouton crumb

**Chicken tikka skewers (GF) - £7.50**

Indian salad, poppy seed and mint yoghurt dip

**Thai crab cakes - £7.50**

Served with dressed salad leaves and sweet chilli dipping sauce

**Sharing Starters**

**The Cedar board - £14.50**

Sliced Mediterranean meats, chicken tikka skewers, piquante peppers, basil pesto, bread and pickles

**The Vegetarian Cedar board (GFA Ve) - £12.50**

Warm falafel, fried halloumi, homemade humous, piquante peppers, marinated olives, bread and pickles

## MAINS

**Pan fried pork medallions (GF) - £14.00**

With spring onion mashed potatoes, fine beans, cider & mustard cream sauce

**Breaded chicken schnitzel - £12.50**

Sauté potatoes, baby spinach, parmesan & sweetcorn slaw

**Thai beef salad (GFA) - £12.50**

Stir fried marinated beef strips, crunchy vegetables in a sticky teriyaki sauce

**Hot and cold seafood platter - £18**

Smoked salmon, cold water prawns, goujons of plaice, breaded scampi, lemon and dill aioli, homemade tartare sauce, sweet chilli & salad leaves.

**Smoked haddock and green pea risotto (GFA) - £11**

Topped with a poached egg & crispy leeks

**Vegan naan pizza (Ve) - £9**

Homebaked hummus base, fresh tomatoes, vegan cheese, red onion, roasted seeds & coriander

**Vegan Buddha bowl (Ve) - £11.50**

Avocado, sweet potato, spinach, roasted tomatoes, rice & bang bang sauce

**V - Vegetarian Ve - Vegan GF - Gluten Free GFA - Gluten Free Available**  
Please ask a member of staff for information regarding allergies



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## BISTRO CLASSICS

### **The Cedar burger - £13**

Two 4oz beef burgers in a brioche bun with bacon, cheese, chef's salsa, onion rings, crisp lettuce and skin on fries

### **Mexican plant burger (Ve) - £12**

In a brioche bun, BBQ jackfruit, Chef's salsa, guacamole & skin on fries

### **Tandoori chicken burger - £12**

In a brioche bun, Chef's salsa, mango chutney, fresh mint yoghurt, onion rings & skin on fries

### **Pie of the day - £11.50**

Buttered mash or chips & selection of seasonal vegetables

### **Beer battered cod fillet - £14.50**

Mushy peas, chunky chips & homemade tartare sauce

### **Slow roasted ham - £12**

Chunky chips, double eggs & garden peas

### **Slow braised beef chilli (GF) - £10**

Rice, sour cream & cheddar cheese

### **Baked potatoes (GFA V) - 1 topping £7, £1.50 per extra topping**

Cheese, Beans, Tuna or Chilli with dressed house salad & homemade slaw

### **Omelette (GFA V) - 1 filling £8, 2 fillings £9, 3 fillings £10**

Ham, Cheese, Mushroom, Tomato, Spinach or Red onion, with dressed house salad & skin on fries

### **Vegetarian quiche (V) - £8**

Dressed house salad & skin on fries

## DESSERT

Cedar Knickerbocker, fresh berries, glace cherries, banana ice cream, chantilly cream and roasted peanuts (GFA V) - £6

Chocolate and espresso brownie, creme caramel ice cream - £6

Warm honey & almond sponge, honey jelly, honeycomb & cinnamon yoghurt -£6

Madagascan vanilla cheesecake, mango compote with cream - £6

Crumble of the day with your choice of cream, custard or ice cream (V) - £6

Selection of ice creams (GF) - 1 scoop £2, 2 scoops £3.50, 3 scoops £4.50

Chef's cheese board with biscuits, grapes, celery and honey (GFA) - £7.50

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